OPERATING INSTRUCTIONS

Panasonic Dimension 4 Bake'n Grill/Microwave Oven

NN-8807/NN-8857
NN-8507/NN-8557

This appliance was produced to BS 800: 1983.

Panasonic®

Before operating this oven, please read these instructions carefully.

Installation

Examine Your Oven
Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if unit is damaged. Do NOT install if unit is damaged.

Guarantee Card
Fill out and post the pre-addressed guarantee card.

Earthing Instructions
IMPORTANT FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY EARTHED. When a wall socket is not earthed, it is the personal responsibility and obligation of the customer to have it replaced with a properly earthed wall socket.

Voltage and Power Warning
The voltage used must be the same as specified on this microwave oven. Using a higher voltage than that which is specified is dangerous, and may result in a fire or other type of accident causing damage.
N.B. 13 amp fuse required in plug.

Placement of Oven
1. Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.
2. Do not block air vents on the rear and bottom of the cabinet. Do not place any articles on the top of the oven. If Air vents are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable with blank display until it has cooled.
3. Do not place the microwave oven on a shelf directly above a gas or electric hob. Otherwise the unit oven may be damaged.
4. Do not allow mains cable to touch cabinet surface.
5. This oven was manufactured for domestic use only.
6. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

Built In
1. In case of fitting into an oven housing, please use Panasonic's Trim Kit TK807 (NN-8807, NN-8507), TK857 (NN-8857, NN-8557), referring to the Trim Kit's Instruction Manual for details.
2. Microwave ovens should not be built into a unit directly above a top front venting conventional cooker. If this is done a gap of at least 15 cm (6 inches) should be left. It is important that the microwave draws in cool air. A microwave which is built under a work surface must have adequate air circulation and must have a vent in the work surface.

General Information

Food
1. Cooking times given in the cookbook are approximate. Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and utensils used. As you become familiar with the oven, you will be able to adjust these factors.
2. Take great care when preheating babies bottles. Check temp very carefully.
3. It is better to undercook rather than overcook foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.
4. Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
5. Do not boil eggs in their shell. Pressure may build up and the eggs will explode.
6. Potatoes, apples, egg yolks, whole vegetables and sausages are examples of food with non porous skins. These must be pierced using a fork before cooking to prevent bursting.
7. Do not attempt to deep fat fry in your oven.
8. Use a meat thermometer to check the degree of cooking of roasts and poultry only when meats has been removed. If undercooked, return to oven and cook a few more minutes at the recommended pre-set combination program. Do not use a conventional meat thermometer in the oven when on microwave or combination.
9. Heated liquid can erupt if not mixed with air. Do not heat liquid in your microwave oven without first stirring.
10. Carefully attend the appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
11. Remove wire twist-ties from bags before placing bag in oven.
12. It is important to correctly set the cooking time for puddings such a Christmas Pudding which has a high fat and sugar content. If the pudding is heated for too long, it can ignite.

Fan Motor Operation
After using BAKING, COMBINATION and GRILLING fan motor always rotates for 5 minutes to cool the electric components. This is normal and you can take out food even though fan motor operates.

Glass Ceramic Tray

1. Do not operate the oven without the Glass Ceramic Tray in place when cooking by Microwave or Combination. Remove glass ceramic tray when using GRILL and BAKE.
2. Only use the Glass Ceramic Tray specifically designed for this oven. Do not substitute any other Glass Ceramic Tray.
3. If Glass Ceramic Tray is hot, allow to cool before cleaning or placing in water.
4. Turntable and Glass Ceramic Tray can turn in either direction.
5. If food or utensil on Glass Ceramic Tray touches oven walls, causing the turntable to stop moving, the turntable will automatically rotate in opposite direction. This is normal.
6. Do NOT cook directly on Glass Ceramic Tray. Always place food in a dish, on a rack set in a dish, unless otherwise indicated.
7. While cooking by microwave or combination, glass ceramic tray may vibrate. This will not affect cooking performance.

Caution Points

1. **Before using BAKE, COMBINATION or GRILL function for the first time, operate the oven without food on BAKE for 20 minutes at 250°C. This will allow the oil that is used for rust protection to be burned off.**
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during BAKE, COMBINATION and GRILLING. Use care when opening or closing door and when inserting or removing food and accessories.
3. Upper Heater is exposed grill.
   Lower heater is installed below the oven floor. Therefore, the top and bottom of the oven get very hot during and after using the BAKE, COMBINATION, and GRILL function. Please use caution when placing food in or removing food from the oven.
4. Do not operate this appliance if it has a damaged CORD OR PLUG, if it is not working properly, or if it has been damaged or dropped.
5. This appliance including the oven lamp should be serviced only by service technician trained by the manufacturer.
6. Do not use outdoors.
7. Do not immerse cord, plug or oven in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over the edge of table or counter.
10. Do not attempt to tamper with or make any adjustments or repairs to door, control panel housing, safety interlocks switches or any other part of the oven. Do not remove outer panel from oven. Repairs should only be done by a qualified service person.
11. Do not use re-cycled paper products, as they may contain impurities which may cause sparks and/or fires when used.

Important

1. **If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.**
2. As microwave cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded.
3. Cooking times are affected by such factors as starting temperature, weight and type of food and the size and type of dish being used.
4. Use the cooking times given in your microwave cookbook as a guide and if in doubt, set the minimum cooking time and then test for readiness, to prevent overcooking.
5. Particular attention should be paid to heating small quantities of food and items such as jacket potatoes and Christmas puddings.

WARNING

1. The door seals and door seal areas should be cleaned with a damp cloth.
2. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by service technician trained by the manufacturer.
3. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. The appliance should not be operated on microwave without food in the oven, operation in this manner being likely to damage the appliance.

WARNING:
THIS APPLIANCE MUST BE EARTHED.
IMPORTANT:
The wires in this mains lead are coloured in accordance with the following code:

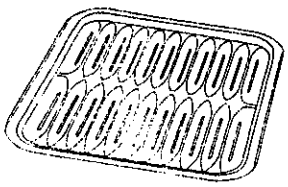
Green-and-yellow:		Earth
Blue:	-	Neutral
Brown:		Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The wire which is coloured GREEN-and-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the safety earth symbol ⏚ or coloured GREEN or GREEN-and-YELLOW. The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured BLACK. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED.

Accessories and Use

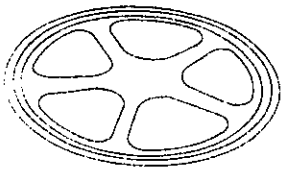
Slide-in Shelf
(A060W4210AP)

Do not use the Slide-in Shelf for Microwave or Combination.



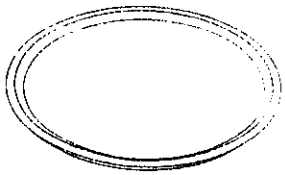
Splash Guard
(A06484210AP)

Use with the Slide-in Shelf. Splash Guard helps prevent splattering. Only use the Splash Guard for Grilling.



Metal Turn Table
(A201F4210AP)

The metal Turn Table should always be used in the oven. It should never be removed, when oven is in operation.

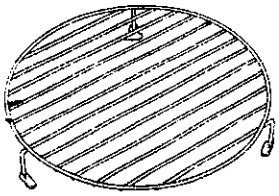


Glass Ceramic Tray
(ANE0601-Y3)

The glass ceramic tray is **removed** for GRILL or BAKE.

Roasting Dish
(A06034210BP)

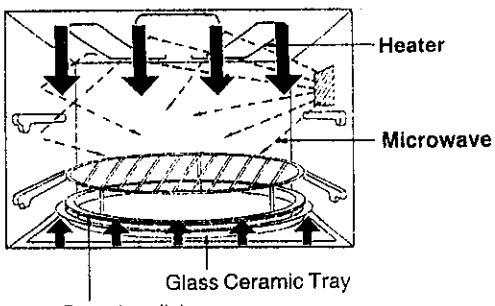
Use the Roasting Dish for Combination.



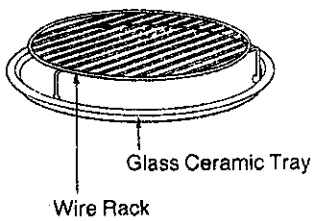
Wire Rack
(ANE0602Z70BP)

Use with the Roasting Dish for roasting. Use the Wire Rack for Pre-set Combination.

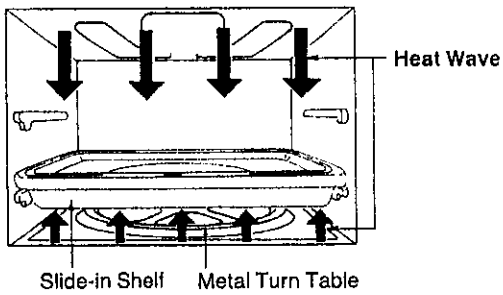
COMBINATION



For Combination Cooking (not Roasting)

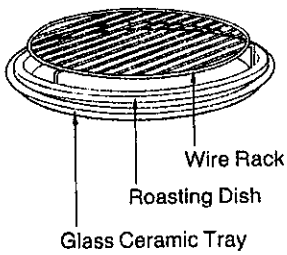


BAKING

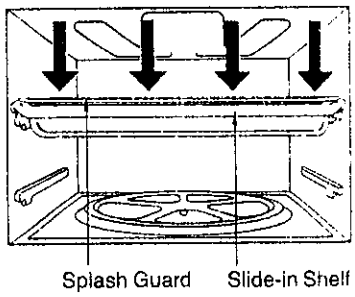


Remove Glass Ceramic Tray

For Combination Cooking (Roasting)

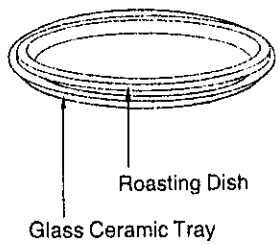


GRILLING



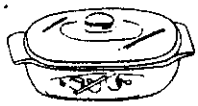
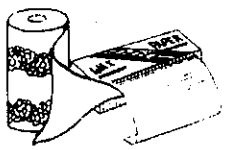
Remove Glass Ceramic Tray

For Combination Cooking (Cooking Pastry Plaits, Pizza etc.)



Cooking Utensils

Following is a summary chart in which you will find the correct use of cooking utensils in the oven.

Cookware		Microwave	Bake	Combination	Grilling
	Heat-Resistant Glass, Glass-Ceramic (Pyrex®, Fire King®, Corning Ware®, etc.)	YES (Do not use utensils with metal trim)	YES	YES (Utensils without metal trim)	YES, if heat-safe to 250°C
	Ceramic	YES (Do not use utensils with metal trim)	YES	YES (Utensils without metal trim)	NO
	Metal	NO	YES	NO	YES
	Non Heat-Resistant Glass	NO	NO	NO	NO
	Microwave-Safe Plastics	YES* (Short cooking time only)	NO	NO	NO
	Plastic Films & Wraps	YES*	NO	NO	NO
	Paper Products	YES*	NO	NO	NO
	Straw, Wicker & Wood	YES*	NO	NO	NO
	Browning Dishes	YES	NO	NO	NO

*If Bake or Combination was used prior to Microwave, allow glass ceramic tray to cool 15–20 min. before using these items.

NOTE: FOR MORE INSTRUCTIONS ON THE CORRECT USE OF UTENSILS IN YOUR OVEN, PLEASE READ THE INTRODUCTION SECTION IN THE PANASONIC COOKBOOK.

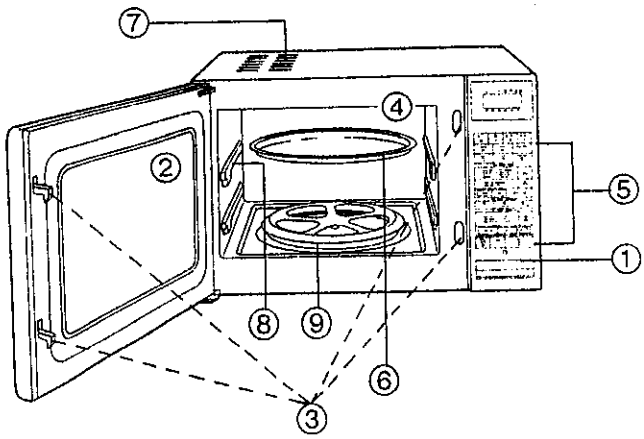
Accessory Use Chart

The following chart is the proper way to use all accessories supplied with this oven. Refer to utensils on page 5 in this manual, only use the accessories included with this oven. For more detailed instructions, read your Panasonic Cookbook.

Accessories	Microwave Cooking	Baking	Combination Cooking	Grilling
Slide in Shelf	No	Yes	No	Yes
Splash Guard	No	No	No	Yes
Glass Ceramic Tray	Yes	No	Yes	No
Metal Turn Table	Yes	Yes	Yes	Yes
Roasting Dish	No	No	(Yes)*	No
Wire Rack	No	No	Yes	No

*Roasting or cooking pastry plaits pizza etc.

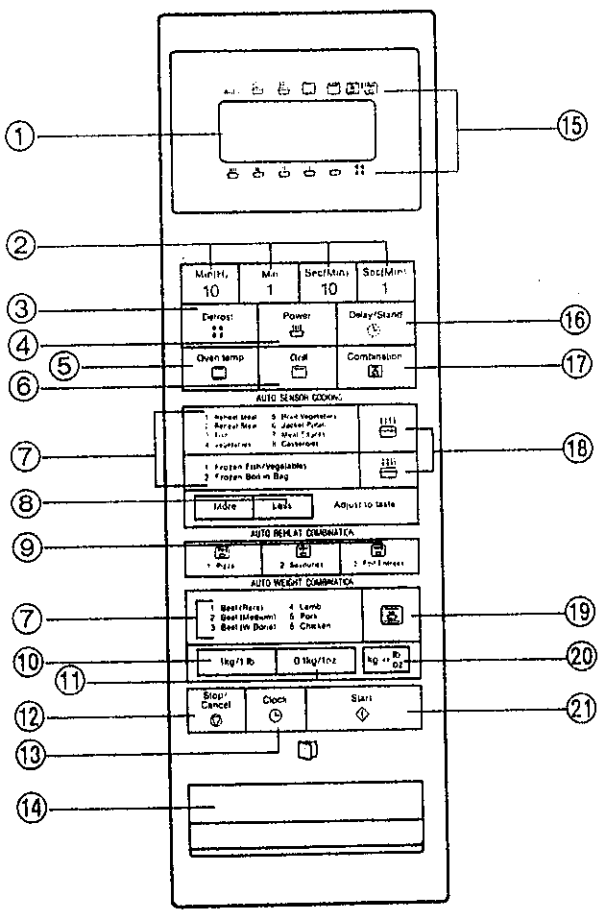
Feature Diagram



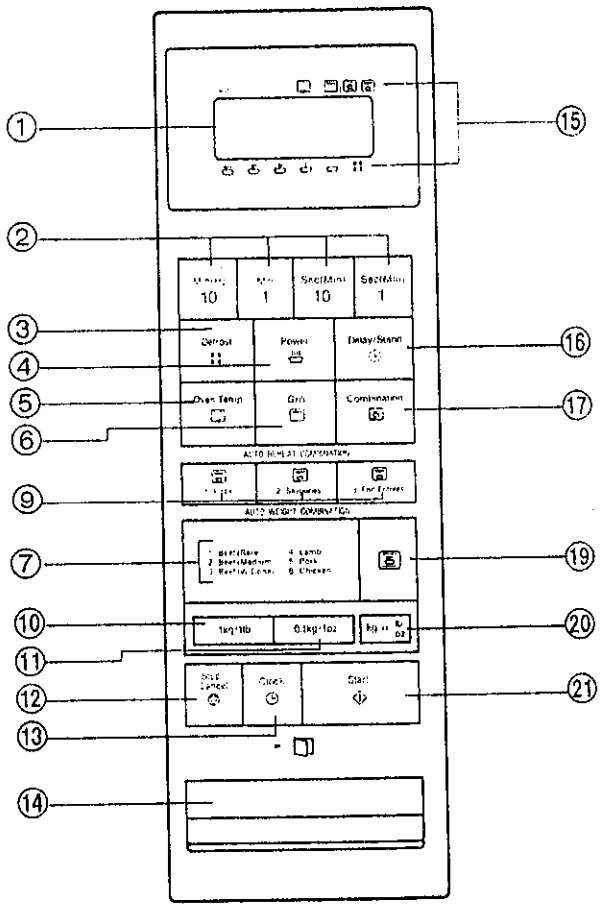
① Door Release Button
② Oven Window
③ Door Safety Lock System
④ Oven Air Vents
⑤ Control Panel
⑥ Glass Ceramic Tray
⑦ External Oven Air Vents
⑧ Slide in Shelf Guides
⑨ Metal Turn Table

Control Panel

NN-8807/NN-8857



NN-8507/NN-8557



Controls with Auto Count-Up Feature*

① Display Window
② Time Pads*
③ Defrost Pad
④ Power Pad*
⑤ Oven Temp Pad*
⑥ Grill Pad*
⑦ Cooking Guide
⑧ Adjust to Taste Pad
More Pad
Less Pad
⑨ Auto Reheat Combination Pad*
⑩ 1 kg/1 lb Pad*
⑪ 0.1 kg/1 oz Pad*
⑫ Stop/Cancel Pad
⑬ Clock Pad
⑭ Door Release Button
⑮ Indicator Lights
⑯ Delay/Stand Pad
⑰ Combination Pad*
⑱ Auto Sensor Cooking Pad* (NN-8807/NN-8857)
⑲ Auto Weight Combination Pad*
⑳ kg/lb Convert Pad
㉑ Start Pad

Controls and Operation Procedure

CLOCK Pad:

When oven is first plugged in, only the colon in the display window will light.

To set clock

Step 1. Press the CLOCK Pad.

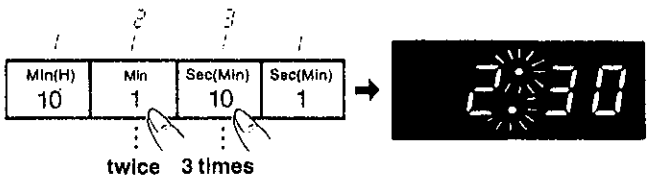
▶ The colon will start to blink.

Step 2. Enter time of day by pressing appropriate TIME Pads.

▶ Time appears in display window; colon is blinking.

Example: To set 2:30 pm,

touch TIME Pads from left to right as follows:



Step 3. Touch CLOCK Pad.

▶ Colon stops blinking; time of day is entered and locked into display.

NOTES ON CLOCK:

1. To reset time of day touch CLOCK Pad twice to clear the time. Colon will begin to blink. Enter the correct time of day by following the above procedures.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. This is a 12 hour clock, not a 24 hour clock.

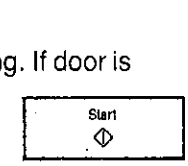
STOP/CANCEL Pad:

Before cooking: One tap clears your instructions.

During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and time of day appears in display window.

START Pad:

One tap allows oven to begin functioning. If door is opened or STOP/CANCEL Pad is tapped once during oven operation, START Pad must again be touched to restart oven.



TIME Pad:

1. **Basic Time Setting**—Grill and All Microwave power levels

   The Pads serve as a 10 minute pad, 1 minute pad, 10 second pad and 1 second pad from the left, and can be programmed up to 99 minutes and 99 seconds.

Min(H)	Min	Sec(Min)	Sec(Min)
10	1	10	1

   Example 1: After selecting GRILL/MICROWAVE set 13 minutes 45 seconds

   Touch;
   10 MIN Pad: once
   1 MIN Pad: 3 times
   10 SEC Pad: 4 times
   1 SEC Pad: 5 times

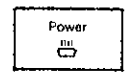
2. **Combination, Baking and Delay/Stand.**—The Pads serve as a 1 hour pad, an inoperate pad, 10 minutes pad and 1 minute pad from the left, and can be programmed up to 9 hours 99 minutes.

   Example: After selecting BAKE temp or Preset COMBINATION program set 2 hours 25 minutes

   Touch;
   1 HOUR Pad: twice
   10 MIN Pad: twice
   1 MIN Pad: 5 times

POWER Pad (Microwave):

Automatically counts down from High to Warm. The following is the approximate wattage for each power level.



HIGH power	700 W
MEDIUM power	480 W
LOW power	360 W
SIMMER power	180 W
WARM power	70 W

Door Opener Button:

Opening Door:

Opening the door during cooking will stop the cooking process without cancelling the programme. Cooking resumes as soon as the door is closed and START Pad is touched. The oven light will stay on or turn on whenever the door is opened.

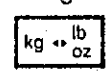
Beep Sound:

When a pad is touched correctly, a beep will be heard. If a pad is touched and no beep is heard, the unit has not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times. At the end of preheat, the oven will beep 3 times.

Kg/lb Convert Pad:

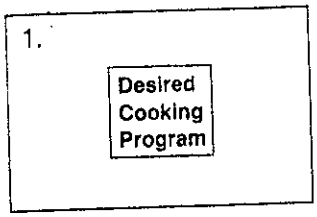
When you select some category from Auto Weight Control, kg indication will be prepared for. If you tap Convert Pad, indication lights change to lb. oz.

NOTE: The kg/lb Convert Pad can't work once weight is set in kilogrammes or pounds.

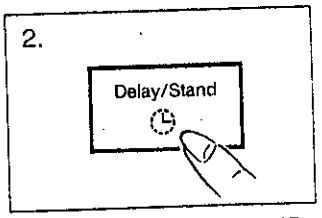


Stand Time

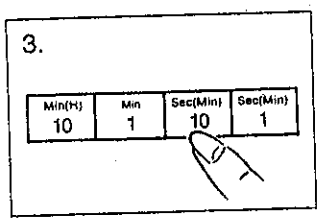
This feature allows you to program a Stand Time after cooking is completed and to program the oven as a minute timer or/and delay start.



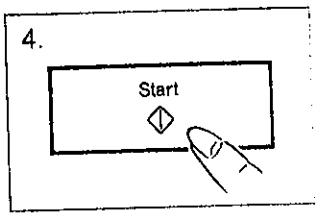
•Program desired cooking program according to directions already given in this manual.



•Touch DELAY/STAND Pad.



•Set desired amount of time by pressing TIME Pads.



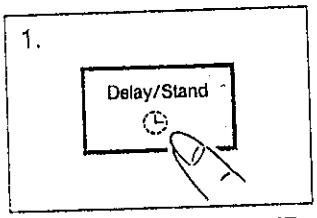
•Touch START Pad.

NOTE ON STAND TIME:

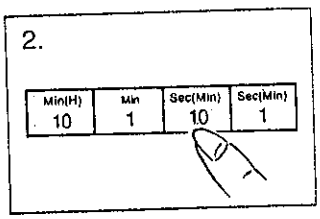
1. With the Stand Time feature, the oven may be programmed to stand for up to 9 hours 99 minutes before or during a cooking sequence.
2. Three stage cooking can be programmed. One of these stages can be a stand time.
   eg. Cooking Christmas Pudding (2 lb)
   High power 4 min.
   Stand Time 5 min.
   High power 2 min.
3. If oven door is opened during the Stand Time, the time in display window will continue to count down.

Delay Start

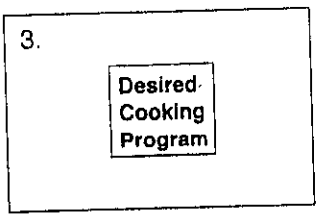
This feature allows you to program a Delay Start.



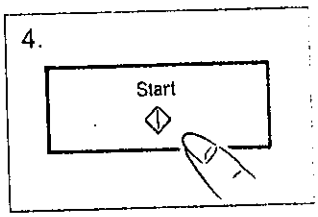
•Touch DELAY/STAND Pad.



•Set the time you want to delay the oven to begin cooking by pressing TIME Pads.



•Program desired cooking according to directions already given in this manual.



•Touch START Pad.

NOTES ON DELAY START:

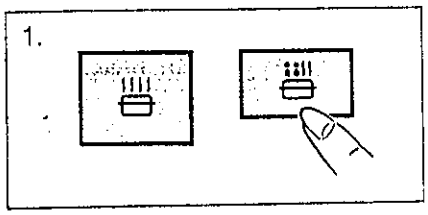
1. With the Delay Start feature, the oven may be programmed to delay cooking up to 9 hours 99 minutes before cooking starts.
2. Three stage cooking can be programmed including Delay Start.
   eg. Delay Start 1 hour
   High power 10 min.
   Simmer power 20 min.

Auto Sensor Cooking (NN-8807/NN-8857)

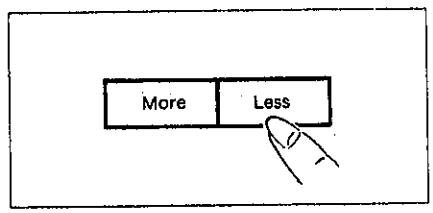
Auto Sensor Cooking allows you to cook most of your favourite foods without having to select cooking times and powers. The oven does it all automatically.
For proper cooking results by Auto Sensor, be sure to cover dishes securely with cling-film or cook foods in suitable dishes with their own proper fitting lid.
For further information, please refer to the Bake'n Grill Cookbook and Auto Sensor recipes.

MICROWAVE

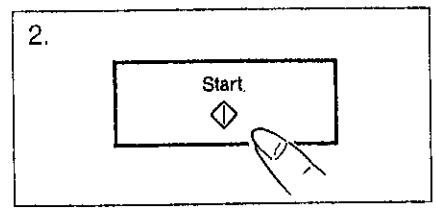
Auto Sensor Cooking—continued.



•**Touch the appropriate. AUTO SENSOR CONTROL Pad until the desired AUTO SENSOR CATEGORY NUMBER (A1–A8) or (F1–F2) appears in display window.**



•**If desired, touch MORE or LESS Pad for your desired cooking result.**



•**Touch START Pad.**

Adjust to taste controls:

Preferences for the degree to which food is cooked varies with each individual. After having used the Auto Sensor a few times, you may decide you would prefer your food cooked either a little more or little less. By using the Touch More or Less Control, the Auto Sensor programs can be adjusted to cook food for a longer or shorter time. If you are satisfied with the result of cooking with the Auto Sensor program, you do not have to use this pad.

NOTES ON AUTO SENSOR COOKING:

1. The Auto Sensor system works by detecting a build-up of steam on the humidity sensor. As foods cook in a microwave oven, steam is produced. When foods are covered, the steam will build up and escape from the dish in a burst. This burst of steam is detected by the humidity sensor and then the oven automatically calculates the remaining cooking time.
2. When an Auto Sensor Category is selected, A1 to A8 (F1 to F2) will appear in the display window. The oven door should not be opened for longer than one minute when A1–A8 appears in the display window. Opening the door may cause inaccurate cooking results. Once the steam is detected, the remaining cooking time immediately appears in the display window and begins to count-down. At this time, the oven door may be opened to stir, turn or add foods.
3. The room air temperature surrounding the oven should not be above 35°C when using Auto Sensor Cooking feature. Inaccurate cooking may result.
4. Foods less than 100 g (4 oz) should be cooked by power and time, not by the Auto Sensor.
5. Before using the Auto Sensor feature make sure Glass Ceramic Tray in the oven is dry to assure best Auto Cooking results.
6. If Auto Sensor Cooking is programmed a short time after Bake, Grill or Combination Cooking, "H" will appear in display window and blink. The HOT sign indicates that the oven cavity is too hot for the proper operation of the Auto Sensor Function. While the HOT sign is in display window, the unit cannot be operated by Auto Sensor. If START is pressed, room temperature air is circulated in the oven cavity to cool it. After the unit is cooled, the oven beeps 5 times and time of day appears in display window. Auto Sensor cycles can now be programmed. The oven cool with a self-contained cooling fan by touching START Pad on "H" indicated condition. You may leave the door ajar to cool the unit.
7. The appropriate food categories for each Auto Sensor Cycle are as follows.

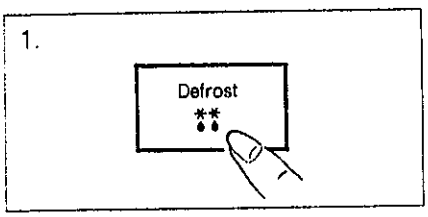
Category	Fresh Foods	
	A1: Reheat Plate A2: Reheat Stew A3: Fish A4: Vegetables	A5: Boil Potato/Root Vegetable A6: Jacket potato A7: Meat Sauces A8: Casseroles

Category	Frozen Foods	
	F1: Frozen Fish/ Vegetables	F2: Frozen Boil in Bag

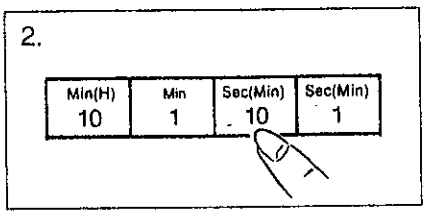
MICROWAVE

Cyclic Defrost

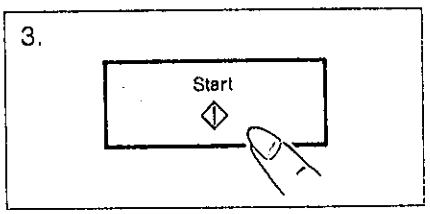
When DEFROST is selected, the automatic cycle divides the defrosting time into 8 periods which alternate between defrost and stand. DEFROST power is approximately 240 watts.



●Touch DEFROST Pad.



●Set defrost time by pressing TIME Pads.



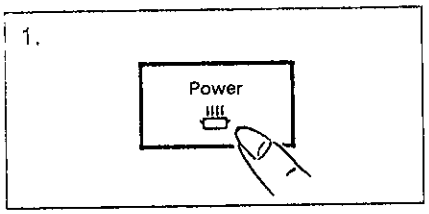
●Touch START Pad.

Stand time can be programmed after Cyclic Defrost/Time Cooking.

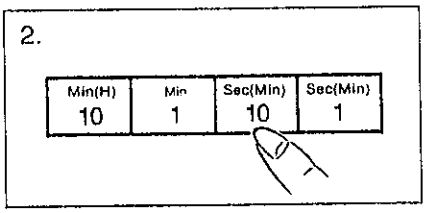
Time Cooking

This feature allows you to program the cooking time.

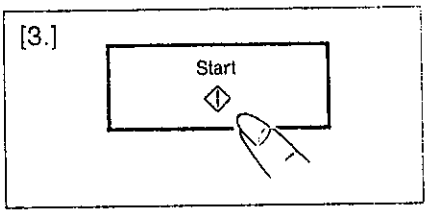
One Stage Cooking



●Select cooking power by pressing POWER Pad.

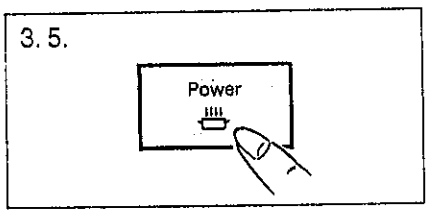


●Set cooking time by pressing TIME Pads.

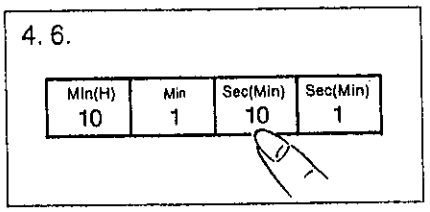


●Touch START Pad.

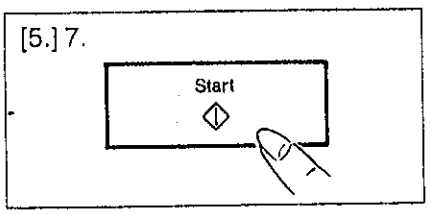
Two Stage Cooking/Three Stage Cooking



●Before touching START Pad, select second/third cooking power by pressing POWER Pad.



●Set second/third stage cooking time by pressing TIME Pads.



●Touch START Pad.

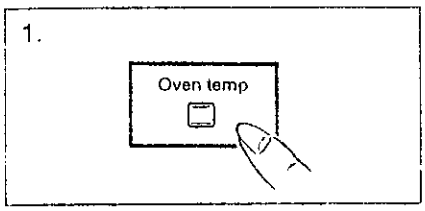
eg. High power 10 min.
Simmer power 60 min.
Warm power 15 min.
Press START.

BAKING

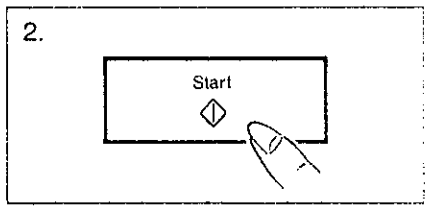
Automatically counts-up in 10°C. increments from 100°C. to 250°C. Touching OVEN TEMP Pad during preheating or cooking shows the temperature you programmed in display window.

Auto Preheating

For your convenience, this oven is equipped with Auto Preheating. Preheat when indicated in recipes and charts. Do not open door during preheating.



•Press OVEN TEMP Pad until desired oven temperature appears in display window.

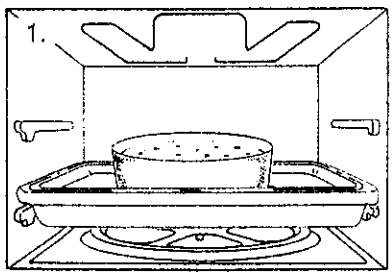


•Touch START Pad.

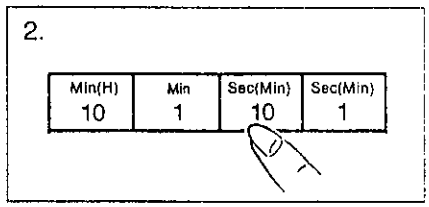
NOTES:

1. Preheat Oven without the glass ceramic tray in place. Unless otherwise stated preheat with Slide in Shelf in lower position.
2. After preheating (3 beeps will be heard and a flashing "P" in display), open oven door and place food inside oven. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically and revert to time.
3. For more detailed information on when to preheat, refer to your Panasonic Cookbook.

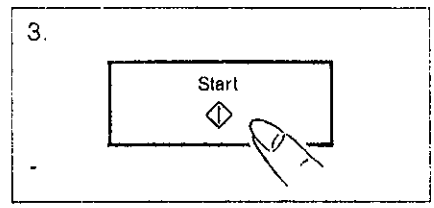
Time Cooking



•After preheating, open door and insert food.



•Set cooking time by pressing appropriate TIME Pad.



•Touch START Pad.

NOTES:

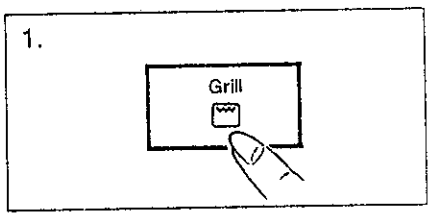
1. After the bake temperature has been selected and start pad has been touched a "P" will appear stationary in the display window. When "P" flashes oven has preheated and is ready for use.
2. When selected cooking time is less than one hour, time counts down second by second.
3. When selected cooking time is over one hour, time counts down minute by minute until only "59 00" (59 minutes) remain. Display then indicates minutes and seconds and counts down second by second.
4. For recipes that do not require preheating, bake temperature must be selected before pressing TIME Pads.

GRILLING

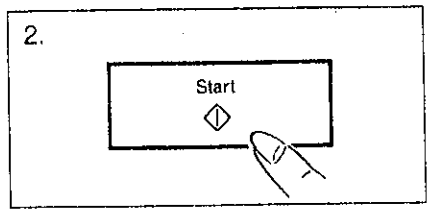
Automatically counts-up for the desired Grill Setting. There are 2 Grill settings.

Auto Preheating

For your convenience, this oven is equipped with Auto Preheating feature so that you don't have to set preheating time or reset oven temperature after preheating for cooking. Preheat when indicated in recipes and charts.



•Press GRILL Pad for desired Grill category (1 or 2).

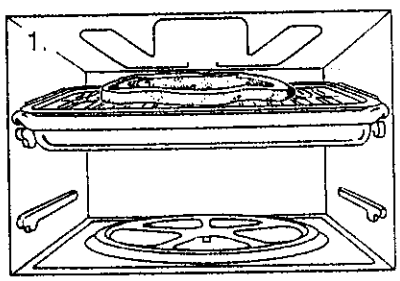


•Touch START Pad.

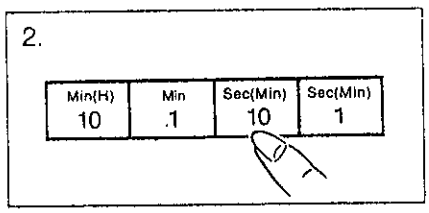
NOTES:

1. After selecting grill category and touching start pad a "P" will appear stationary in the display window. When "P" flashes Grill has preheated and is ready for use.
2. Oven should be preheated without the glass ceramic tray in place. Unless otherwise stated preheat with Slide in Shelf in upper position.
3. If oven door is not opened after preheating, oven will maintain the selected temperature for approx. 30 minutes. After that, oven will shut off automatically.
4. After preheating, open oven door and place food (on splash Guard) on to Slide in Shelf.
5. For more detailed information on when to preheat, refer to your Bake'n Grill Cookbook.

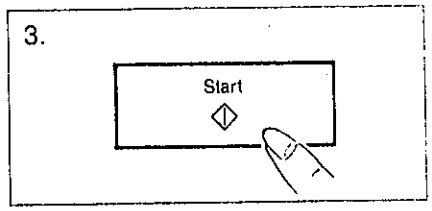
Time Cooking



•After Auto Preheating open door and place Splash Guard with food onto Slide In Shelf.



•Set cooking time by pressing TIME Pads.



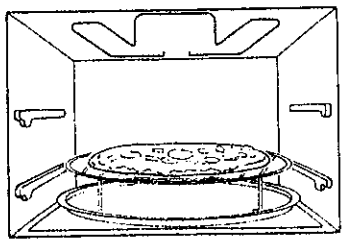
•Touch START Pad.

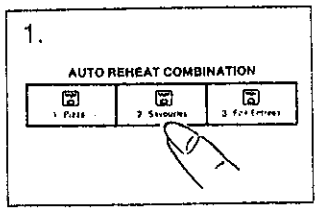
NOTE:
For recipes that do not require preheating, Grill category (1 or 2) must be selected before pressing Time Pads.

COMBINATION

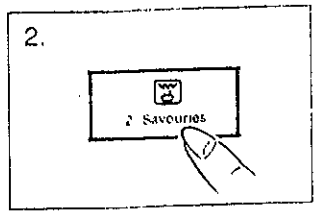
Auto Reheat Combination

This feature allows you to reheat popular convenience foods without having to select cooking times and powers. The oven does it all automatically.

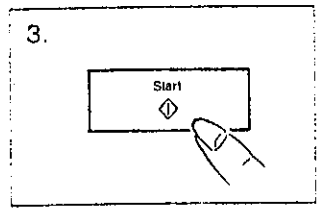




•Press AUTO REHEAT Category Pad (1, 2 or 3).



•The desired portion size appears in display window.



•Touch START Pad.

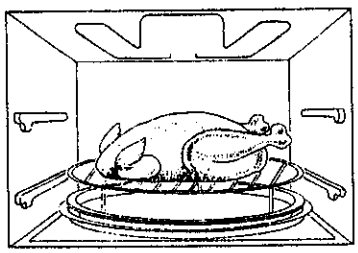
NOTES ON AUTO REHEAT:

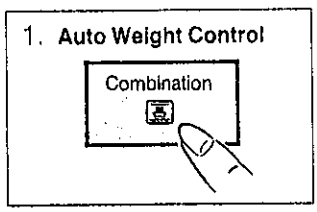
1. The shape and size of the food will determine the maximum weight the oven can accommodate.
2. Please check cookbook for notes on accessories to use.
3. For further information on Auto Reheat Combination, please refer to the Panasonic Cookbook.

Category	Tap(s)	Food	Start Temperature
1	1 / 2	Pizza	Fresh/Frozen
2	1 / 2	Savouries	Fresh only
3	1 / 2	Foil Entrees	Fresh only

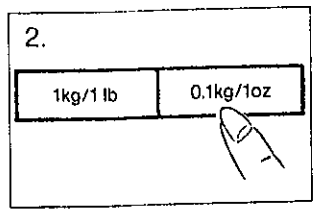
Auto Weight Combination Cooking

There are 6 Auto Weight Combination settings.
This feature allows you to cook meat or poultry by weight. Choose a cook category and program the weight of the food. Weight must be programmed in pounds and ounces or kilogrammes and tenths of kilogrammes.

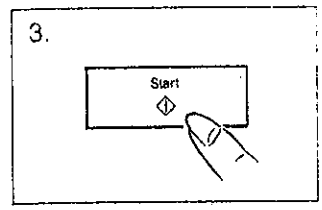




•Press AUTO WEIGHT COMBINATION COOKING Category Pad to select COOK category 1–6.



•Set Weight of Food.



•Touch START Pad. The oven automatically displays the cooking time.

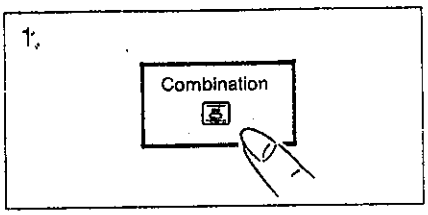
NOTES ON AUTO WEIGHT COMBINATION:

1. There are 6 categories for Auto Weight Combination Cook. Listed are the recommended foods and maximum weight.
2. The shape and size of the meat will also determine the maximum weight the oven can accommodate.
3. Stand time can be programmed after Auto Weight Combination Cook.
4. For further information on Auto Weight Combination refer to the Panasonic Cookbook.

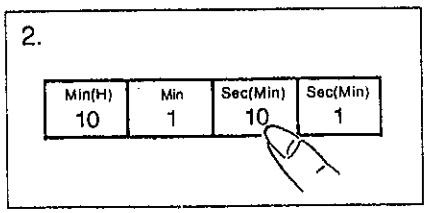
Category	Food	Maximum Weight
1	Beef (Rare)	3 kg/7 lb.
2	Beef (Medium)	3 kg/7 lb.
3	Beef (Well)	3 kg/7 lb.
4	Lamb	3 kg/7 lb.
5	Pork	3 kg/7 lb.
6	Chicken	3 kg/7 lb.

Pre-set Combination Cooking with Time

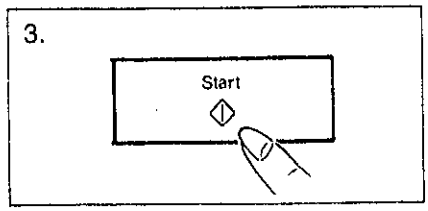
There are 8 combination settings. These settings are automatic, there is no need to set oven temperature or microwave power level.



•Select Combination cooking program by pressing COMBINATION Pad 1 to 8 times.



•Set Cooking time by pressing TIME Pad.



•Touch START Pad.

NOTES:

1. When selected cooking time is less than one hour, time counts down second by second.
2. When selected cooking time is over one hour, time counts down minute by minute until only "59 00" (59 minutes) remain. Display then indicates minutes and seconds and counts down second by second.
3. Refer to the introduction in your Bake'n Grill Cookbook for additional information on each setting and accessories to use.

Care of Your Dimension 4 Bake'n Grill Oven

1. Turn the oven off before cleaning.
2. Keep the inside of the oven, door seals and door seal areas clean. When food splatters or spilled liquids adhere to oven walls and door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasives is not recommended.
3. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. If the Control Panel becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/ CANCEL Pad to clear display window.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
6. It is important to keep the glass ceramic tray clean. Wash the tray in warm soapy water or in a dishwasher. Cool tray completely before washing. If grease accumulates or is difficult to remove, the tray may be cleaned with a nonabrasive nylon mesh scouring pad and a nonabrasive cleanser. Handle with care as tray is heavy and can be broken if dropped.
7. When GRILLING or COMBINATION COOKING with your oven, some foods may splatter grease on to the oven walls. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to "SMOKE" during use.
8. The metal turntable should be removed frequently for cleaning. Wash the turntable in warm sudsy water. For hard to remove soil*, use a mild detergent or a nonabrasive cleanser.
   When metal turntable is removed for cleaning, water or food particles should not be allowed to spill into the opening in the center of the oven bottom.

*See Cookbook for further advice.

Questions and Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:
1. Is the oven plugged in accurately? Remove plug from outlet, wait 10 seconds and reinsert.
2. Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet.

If it seems there is a problem with the oven, contact an authorized Servicentre.

Q: My microwave oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Why does my oven light dim?

A: When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: There are humming and clicking noises from my oven when I cook by Combination. What is causing these noises?

A: The noises occur as the oven automatically switches from microwave power to radiant heat to create the combination setting. This is normal.

Q: Can I check the pre-set oven temperature while cooking or preheating by Baking?

A: Yes. Touch the BAKE Pad and the oven temperature will appear in the display window until you release your finger from the pad.

Q: Can I use conventional oven thermometer in the oven?

A: Only when you are using Baking or Grill cooking methods. The metal in some thermometers may cause arcing in your oven and should not be used on Microwave and Combination cooking methods.

Q: Can I easily cook my favourite recipes using Baking?

A: Yes. You can cook your favourite recipe just as you would in a conventional oven. Then check instructions in the Panasonic Cookbook for suggested oven temperatures and cooking times.

Q: How do I check for doneness?

A: A few tests are:
- A cake should pull away from the sides of the dish.
- A toothpick or cake tester should be clean when removed from the center of a cake
- Cookies, pies, and cream puffs should be golden brown.
- Meat is fork tender.
- Poultry juices are clear yellow, and the drumstick moves freely.

Q: My oven has an odor and generates smoke when using the BAKE, COMBINATION and GRILL function, Why?

A: After repeated use, it is recommended to run the oven without food on BAKE at 250°C for 20 minutes. This will burn off any food or residue or oil which may cause an odor and or smoking.

Q: After completion of Bake, Grill or Combination cooking, there is fan noise coming from the oven even if oven door open. Is this normal?

A: This is normal. The oven is so designed that only fan motor rotates for 5 minutes after completion of Baking, Grilling and Combination cooking in order to cool electric parts

Technical Specifications

Power Consumption:	Microwave: 6.0 Amps, 1,400 W Heater: 7.3 Amps, 1,740 W
Output:	Microwave: 700 W Heater: 1,700 W
Outside Dimensions:	363 mm (H)×550 mm (W)× 430 mm (D)
Oven Cavity Dimensions:	202 mm (H)×350 mm(W)× 356 mm (D)
Operating Frequency:	2,450 MHz
Built in Trim Kit:	NN-TK807 (NN-8807, NN-8507) NN-TK857 (NN-8857, NN-8557)
Uncrated Weight:	Approx. 27 kg

Specifications subjects to change without notice.